

Gallus Grand Cru® - World champion



This special cheese “Gallus Grand Cru” is named by the founder of the famous monastery of St. Gallen. In the archive of the world-famous and very historical library, we found the information, that the monks produced a cheese from a special recipe and a very strict process in the year 1565.

Today we will continue this old tradition. The cheese will be produced in a small family-owned cheese factory in the valley of Toggenburg. They always use local fresh milk from the farmers. The careful maintenance and the special climate in the cellar give him a very special unique spicy taste.

In March 2020 the “Gallus Grand Cru” won the gold-medal as the best semi-hard cheese of the world and the cheese is the vice world champion of all the categories.

Specification:

Designation	Gallus Grand Cru	
Type of cheese	Hard cheese	
Milk	Swiss Cow-milk	
Production	Produced with raw-milk	
Maturation	6 - 8 months	
Wheel	round	
Dimension	Ø 30cm, Height ca. 9.5cm	
Weight	ca. 6.5 KG	
Look / Color	Red-brown, naturally look	
Taste	Spicy, salty	
Consistency	Smooth cheese, with maturation-crystals	
Dry matter	Ø 67 %	
Fat	Ø 34 %	
Fat in dry matter	min. 53 %	
Ingredients	Milk (CH) 98,2 %, Salt (CH) 1.6 %, Rennet (CH/EU) 0.1 %, Cultures (CH) 0.1 %	
Nutritional Value Ø 100g	Calorific value	1683 kJ / 406 kcal
	Fat	34 g
	Saturated fatty acids	19 g
	Carbohydrates	0 g
	Sugar	0 g
	Protein	25 g
	Salt	1.6 g
	Sodium	0.6 g

Please don't hesitate to contact us for further questions:

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